



LOBSTER REEF *2016 Sauvignon Blanc*

VINEYARD NOTES

Growing Season

A fortuitous mild spring and summer enabled the 2016 season to yield a large harvest of exceptional grapes. The combination of mild weather, large bunches dropping earlier than most and late rain delivered a clean vintage with classic elegance.

Location

The 2016 Sauvignon Blanc hails from Lobster Reef's 200 acre vineyard located in the Blind River Valley of Marlborough, New Zealand. Situated along the rocky coastline of the Marlborough, the Sauvignon Blanc grapes are harvested in a dry environment with modest rainfall and in a tight soil structure, resulting in balanced, low vine vigor.

TASTING NOTES

Lobster Reef 2016 Sauvignon Blanc is crafted to maximize the grapes' freshness and flavor. Aromatic and generous on the palate, the wine offers big tropical flavors, with hints of peach and apricot on the nose with underlying notes of citrus and herbs. This varietal pours a rich golden color and delivers refreshing and immediate drinking pleasure on any occasion.

Lobster Reef was named for the brightly colored Rock Lobsters found along the famous Marlborough coastline. Their unique and quirky nature reflects what Lobster Reef wines are all about: immensely appealing aromatics, bright, fresh and intensely flavored.

CELLAR NOTES

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| Appellation: | Marlborough, New Zealand |
| Harvest Date: | March 23 – 28 |
| Composition: | 100% Sauvignon Blanc |
| Alcohol: | 12.9% |
| Fermentation: | 100% Stainless steel |
| pH: | 3.11 |
| SRP: | \$11.99 |